

Editorial Index—January through December, 1958

Candy Clinic

Assorted Chocolates up to \$1.15 (p. 39), April
Chewy Candies; Caramels; Brit-tles (p. 51), February
Easter Candies; \$1.20 and up Chocolates (p. 37), May
Holiday Packages; Hard Candies (p. 46), January
Marshmallows; Fudge (p. 63), June
Salted Nuts; Gums and Jellies (p. 40), October
Summer Candies (p. 45), Aug-ust
Uncoated and Summer Coated Bars (p. 48), September
Panned Goods; 1¢ Pieces (p. 43), November
Selected Best Candies of the Year (p. 36), December

Manufacturing Retailer

A Ton of Eggs (p. 43), October
8 Marketing Ideas for the Retail Confectioner (p. 55), Febru-ary
How Retailers Can Promote Ex-tra Volume from Business Gifts (p. 45), September
How Retailers Custom Pack (p. 21), March
The Hard Candy Specialist (p. 51), January
The Use of Pictures . . . Effec-tive Advertising (p. 42), Aug-ust
Turkey Bones (p. 37), October
A Manikin Stops Traffic in Mis-sissippi (p. 34), August
The Pyley Story (p. 49), No-vember
Penuche Fudge (p. 53), Novem-ber
The Shop Within a Shop (p. 23), December

Technical Literature

(p. 43, 44, 45), January; (p. 36, 37), March; (p. 31, 33, 35, 37), September

Sugars and Syrups

Bulk Sugars, Dry and Liquid (p. 29), June
How Production was Mecha-nized at Vicks (p. 34), Janu-ary
Some Aspects of the Shelf Life of Candies (p. 13), July

There Is a Difference in Invert Sugars (p. 19), March

Research

A Study of Viscosity Increase due to Solid Fat Formation in Tempering Chocolate Coat-ings (p. 9), July
Consumer Taste Testing (p. 43), June
Continuous Steam Cooking of Jellies (p. 77), June
Improvement of Marshmallow (p. 27), February
Odor Detection and Correction (p. 21), May
PMCA Conference Paper Con-densations (p. 29, 30), June
Prevention of Staleness and Ran-cidity in Nut Meats and Pea-nuts (p. 15), August
Report on PMCA Research (p. 17), May
Research Techniques for Candy Marketing (p. 23), October
Some Aspects on the Shelf Life of Candies (p. 13), July
The Effect of Temperature on the Setting of Starch Gels (p. 21), February
The Evolution of Montelimar Nougat (p. 17), September
There Is a Difference in Invert Sugars (p. 19), March
The Mechanics of Radiant Heat Transfer (p. 21), January
The Odor Problem in Paper-board Boxes and Dividers (p. 27), May
The Use of Glyceryl Monostearate and Related Emulsifiers in Candy (p. 33), June
NCA Research Progress (p. 7), April
Milk and Milk Chocolate (p. 17), November

Chocolate

A Study of Viscosity Increase due to Solid Fat Formation in Tempering Chocolate Coat-ings (p. 9), July
The Mechanics of Radiant Heat Transfer (p. 21), January
Milk and Milk Chocolate (p. 17), November

Management

Consider the 100th Sale Too (p. 33), August

Cough Drops; a Market in Tur-moil (p. 19), October

First Impressions of the Confec-tionery Industry (p. 21), Aug-ust

How Production was Mecha-nized at Vicks (p. 34), Janu-ary

How to Launch a Satellite in 14 Days (p. 25), January

Operation Turnover (p. 27), August

PMCA Conference Paper Con-densations (p. 29, 30), June

Purchasing Executives Number of THE MANUFACTURING CONFECTIONER, July

Repacking Is Big Business (p. 31), February

Ruark Chews the Candy Critics (p. 50), January

The Consultant in the Candy Field (p. 73), June

Will Operation Turnover Go (p. 17), October

Your Future Factory (p. 39), March; (p. 46), April; (p. 41), May; (p. 81), June; (p. 19), July

Candymaking in Argentina (p. 23), November

Starch Trays (p. 31), November

Premiums Gone Wild (p. 11), De-cember

Machinery and Equipment

Automatic Brittle Packaging Line for Sophie Mae (p. 46), Feb-ruary

Belgian Confectioners Show Pro-duction at Brussels Fair (p. 29), September

Continuous Steam Cooking of Jellies (p. 77), June

How Production was Mecha-nized at Vicks (p. 34), Janu-ary

Interpack Exposition Report (p. 19), April

Minted by Lyons (p. 26), March

The Mechanics of Radiant Heat Transfer (p. 21), January

Your Future Factory (p. 39), March; (p. 46), April; (p. 41), May; (p. 81), June; (p. 19), July

New Candy Extruder (p. 38), November

New Starch Molder (p. 38), No-vember

Starch Trays (p. 31), November

Production

- Continuous Steam Cooking of Jellies (p. 77), June
- How Production was Mechanized at Vicks (p. 34), January
- How Retailers Custom Pack (p. 21), March
- Minted by Lyons (p. 26), March
- Silicones—Processing Aids for Candy Industry (p. 30), June

Ingredients

- A Study of Viscosity Increase due to Solid Fat Formation in Tempering Chocolate Coatings (p. 9), July
- Bulk Sugar—Dry and Liquid (p. 29), June
- Enzyme Produced Flavors from Milk Fat (p. 29), June
- Improvement of Marshmallow (p. 27), February
- Prevention of Staleness and Rancidity in Nut Meats and Peanuts (p. 15), August
- The Evolution of Montelimar Nougat (p. 17), September
- There is a Difference in Invert Sugars (p. 19), March
- The Use of Glyceryl Monostearate and Related Emulsifiers in Candy (p. 33), June
- Silicones—Processing Aids for Candy Industry (p. 30), June
- Milk and Milk Chocolate (p. 17), November

Packaging

- Fancy Package Family for the Chain Store (p. 14), December
- How Retailers Custom Pack (p. 21), March
- New Packages and Products (p. 40), January; (p. 39-45), February; (p. 35, 36), April; (p. 34), May; (p. 7, 50, 55, 56, 58), June; (p. 31), August; (p. 30-33), October; (p. 34), November
- Odor Detection and Correction (p. 21), May
- Repacking Is Big Business (p. 31), February
- Research Techniques for Candy Marketing (p. 23), October
- The Folding Box Association (p. 32), April
- The Odor Problem in Paperboard Boxes and Dividers (p. 27), May
- Christmas Candies in Germany (p. 19), December

Author's Index

Stanley E. Allured

- How Production was Mechanized at Vicks (p. 34), January
- How to Launch a Satellite in 14 Days (p. 25), January
- Interpack Exposition Report (p. 19), April
- Minted by Lyons (p. 26), March
- Premiums gone wild (p. 11), December
- Repacking Is Big Business (p. 31), February
- Will Operation Turnover Go (p. 17), October

Harold E. Atchinson

- Continuous Steam Cooking of Jellies (p. 77), June

L. C. Cartwright

- Odor Detection and Correction (p. 21), May

Wes Childs

- The Consultant in the Candy Field (p. 73), June

Clifford Clay

- There Is a Difference in Invert Sugars (p. 19), March

H. B. Cosler

- Prevention of Staleness and Rancidity in Nut Meats and Peanuts (p. 15), August

William Duck

- A Study of Viscosity Increase Due to Solid Fat Formation in Tempering Chocolate Coatings (p. 9), July

Wayne P. Hansen

- Consumer Taste Testing (p. 43), June
- Research Techniques for Candy Marketing (p. 23), October

C. L. Hinton

- Some Aspects of the Shelf Life of Candies (p. 13), July

Sidney Johnson

- 8 Marketing Ideas for the Retail Confectioner (p. 55), February

Herb Knechtel

- Penuche Fudge (p. 53), November
- Turkey Bones (p. 37), October

William H. Knightly

- The Use of Glyceryl Monostearate and Related Emulsifiers in Candy (p. 33), June

Raymond R. Lane and May Bender

- Fancy Package Family for the Chain Store (p. 14), December

A. Walter Liebig

- Christmas Candies in Germany (p. 19), December

K. W. Max

- The Odor Problem in Paperboard Boxes and Dividers (p. 27), May

J. W. Mansvelt

- The Evolution of Montelimar Nougat (p. 17), September

C. A. Mills

- The Mechanics of Radiant Heat Transfer (p. 21), January

Jay C. Musser

- Report on PMCA Research (p. 17), May

Jim Nash

- Consider the 100th Sale Too (p. 33), August

Douglas Steinberg

- First Impressions of the Confectionery Industry (p. 21), August

Clarence Sterling

- The Effect of Temperature on the Setting of Starch Gels (p. 21), February

Tom Sullivan

- Doodlings (p. 9), April

Ruark

- Ruark Chews the Candy Critics (p. 50), January

V. P. Victor

- Your Future Factory (p. 39), March; (p. 46), April; (p. 41), May; (p. 81), June; (p. 19), July

R. C. Welch

- Milk and Milk Chocolate (p. 17), November

No-

tober

ostea-
sifiers

ender
r the
ember

rmany

-board
p. 27),

elimar
nber

t Heat
ry

ch (p.

Too (p.

Confec-
, Aug-

ure on
Gels (p.

Critics

p. 39),
(p. 41),
p. 19),

late (p.

tioner